

## APPETIZERS

### BBQ Shrimp 15 🍷 ★

*Seasoned Jumbo Shrimp in Our Spicy Cream Sauce with Toasty Garlic Bread*

### Blackened Crab Cakes 16 🍷

*Lump Crab Cakes, Fresh Salsa & Drizzled with Chipotle Mayo Sauce*

### Sliders 13

*Choice of Beef / BBQ Pulled Pork / Chicken / Oysters Add Cheese or Bacon for \$1 Each*

### Bourbon Street Wings 12

*Choice of Buffalo, BBQ, Roasted Sriracha Garlic, Cajun Dry Rub or Mahogany*

### Sautéed Chili Calamari 15

*Calamari, Sautéed with Cilantro, Jalapeños & Grape Tomatoes*

### Blackened Sesame Tuna 16

*Pan Seared Blackened Ahi Tuna. Served with Homemade Cajun Kimchi & Wasabi Mayo*

### Texas Chili Nachos 14 🍷

*Homemade Texas Chili, Spicy Cheese Sauce, Black Bean Salsa, Jalapenos over Corn Tortilla Chips & Topped with Sour Cream*

### Southern Chicken Fingers 12 🍷

*Crispy Blackened Spiced, Panko Crusted Chicken Tender Strips. Served with Sweet Maple Mustard*

### French Mussels 16 🍷 GF

*PEI Mussels in a Spicy Tomato Fennel Broth. Served in a Cast Iron Pot with Toasty Garlic Bread*

### Shrimp Andouille Gumbo Dip 16 🍷

*Spicy Andouille & Shrimp Gumbo Dip. Served with Tortilla Chips*

### Blackened Chicken Quesadilla 14 🍷

*Layers of Blackened Chicken Smothered in Cheese. Served with Fresh Salsa, Sour Cream & Guacamole*

### Alligator Bites 16

*Fried Alligator Served with Chipotle Mayo Sauce*

## SOUPS

### Soup Du Jour 8

### French Onion 8

*Delicious Soup topped with Melted Swiss & Parmesan Cheeses. Baked to Crispy Perfection*

### Seafood Gumbo Ya Ya 10 🍷

*Traditional New Orleans Favorite. Served on Friday & Saturday Nights Only*

## SALADS

*Add Chicken \$6 Add Salmon / Shrimp / Tuna / Skirt Steak \$8*

### Seafood Cobb 20 🍷 GF

*Pan Seared Shrimp & Scallops over Mixed Greens with Tomato, Bacon, Hard Cooked Eggs, Crumbled Bleu Cheese in a Spicy Tomato Vinaigrette Topped with Crispy Onions*

### Traditional Caesar 12 GF

*Crispy Heart of Romaine Tossed in our Own Caesar Dressing with Grated Parmesan Cheese & Housemade Croutons*

### Bourbon Chopped 13

*Iceberg & Mesclun Lettuce, Tomato, Onion, Hearts of Palm, Mushroom & Bacon Wrapped in a Bleu Cheese Dressing. Topped with Crispy Fried Onions*

### Southern Fried Chicken 17

*Fresh Baby Greens, Spicy Pecans, Cheddar Cheese, Topped with Buttermilk Fried Chicken & Tossed in a Brown Sugar Vinaigrette.*

### Spinach Arugula 15

*Fresh Baby Spinach & Baby Arugula Tossed in a Citrus Vinaigrette Topped with Feta Cheese, Seasonal Berries, Oranges & Spiced Pecans*

## PASTA

### Murphy's Pasta 20 🍷 ★

*Jumbo Shrimp Sauteed in a Spicy Cream Sauce served with Toasty Garlic Bread*

### Buffalo Shrimp Mac 18 🍷

*Creamy Mac n Cheese Topped with Buffalo Shrimp, Smoked Gouda, Wisconsin Cheddar & Parmesan Cheeses, Baked to Crispy Perfection*

### Mamou Pasta 20 🍷

*Shrimp, Clams, Mussels & Crawfish in a Spicy Tomato Cream Sauce over Fettuccine*

### Fontaine Pasta 17 v

*Fried Garlic, Roasted Cherry Tomatoes, Wilted Arugula, Crimini Mushrooms & Feta Cheese Tossed with Penne in a White Wine Butter Sauce*

**Rooftop @ Bourbon Open for Outdoor Dining & Happy Hour**  
**Magnolia Room Available for Private Catering - Ask Management for Details**

## ENTREES

*Served with House Salad / Caesar Salad for \$2 Extra*

### NY Strip Steak 30

*Grilled 16oz Black Angus Strip, Cooked to Order. Served with Choice of Starch & Vegetable  
Served Blackened or Bourbon Style for \$2 Extra*

### Short Rib Dianne 28

*Tender Braised Short Ribs in a Mushroom Brown Sauce. Served with Choice of Starch & Vegetable*

### BBQ Baby Back Ribs 28

*Tender Pork Ribs in our Homemade BBQ Sauce. Served with Choice of Starch & Vegetable, Coleslaw & A Corn Muffin*

### Skirt Steak 31

*Marinated in our Own Secret Sauce & Cooked to Order. Served with Choice of Starch & Vegetable*

### Boneless Rib Eye 32

*20 Oz Black Angus Rib Eye Topped with Cajun Cowboy Butter. Served with Choice of Starch & Vegetable*

### Blackened Catfish 27

*Delta Farm Raised Catfish, Blackened & Served with Horseradish Sauce. Served with Choice of Starch & Vegetable*

### Grilled Salmon 27

*Herb Marinated Atlantic Salmon Topped with Housemade Red Pepper Vinaigrette. Served with Choice of Starch & Vegetable*

### French Quarter Seafood Boil 28

*Clams, Shrimp, Mussels, Andouille Sausage, Cob on the Corn & Potatoes in a Spicy Broth. Served in a Cast Iron Pot.*

### Seafood Gumbo. 28

*Shrimp, Scallops, Clams, Mussels & Andouille Sausage in a Spicy Gumbo Sauce topped with Red Rice.  
Served with a Corn Muffin*

### Cajun Sampler. 28

*Blackened Chicken & Shrimp with Andouille Sausage Topped with Creole Sauce over Red Beans & Rice.  
Served with A Corn Muffin*

### Jambalaya 28

*House Specialty Rice Dish with Chicken, Andouille Sausage & Shrimp Topped with Creole Sauce. Served with A Corn Muffin*

### Pretzel Chicken 25

*SourDough Pretzel Battered Chicken, Fried & Topped with Honey Mustard Glaze. Served with Choice of Starch & Vegetable*

## BURGERS / SANDWICHES

*Served with Lettuce, Tomato & Gherkin Pickle. Choice of French Fries or Sweet Potato Fries.  
Truffle Parmesan or Cajun Fries \$2 Extra*

### Bourbon Burger 12

*9 oz Black Angus Burger - Classic or Blackened Cooked to Order*

### Chipotle Chicken Burger 15

*Fresh Ground Chicken with Chipotle Adobo, Served on a Baked Brioche Bun*

### Heart Stopper 16

*9 oz Black Angus Burger Topped Texas Chili & Bacon Stuffed between 2 Grilled Cheese Sandwiches*

### Creole Burger 16

*9 oz Black Angus Burger Topped with Andouille Sausage & Pepper Jack Cheese. Served with Chipotle Mayo*

### Rib Eye Sandwich 18

*Grilled Marinated Rib Eye on Semolina Garlic Bread with Melted Mozzarella & Fried Onions*

### Pressed Cajun Chicken Muffaletta 16

*Grilled Chicken, Genoa Salami, Cajun Ham, Swiss & Mozzarella Cheeses, Garlic Mayo & Pickles  
Pressed on a Fresh Semolina Bread*

### Blackened Chicken Wrap 14

*Blackened Chicken, Cheddar, Lettuce Tomato & Horseradish Cream Sauce*

### Blackened Tuna Wrap 18

*Blackened Ahi Tuna, Cajun Kimchi & Wasabi Sour Cream Wrapped in a Flour Tortilla*

### Nawlin's Po Boy 17

*Lettuce, Tomato & Chipotle Mayo on Tuscan Bread  
Choice of Fried Chicken / Catfish / Andouille Sausage / Fried Shrimp / Fried Oyster*

### Vegetable Wrap 16

*Portobello Mushrooms, Black Eyed Pea Hummus, Roasted Red Peppers, Goat Cheese, Lettuce & Tomato*

*Add the Following for \$2 Extra per item - Cheese, Bacon, Sautéed or Fried Onions or Mushrooms,  
Jalapenos, Guacamole. Add Sliced Avocado for \$3 Extra*

## SIDES

*Sautéed Onions or Fried Onions 5*

*French Fries or Sweet Potato Fries 5*

*Charleston Red Rice 5*

*Red Roasted or Mashed Potatoes 5*

*Baked Potato 4*

*Sautéed Spinach 5*

 - Spicy  - House Specialty  - Gluten Free  - Vegetarian

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